User Instructions

Opus 700 Gas Chargrill

OG7402

Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

_____

OPUS 700

IS141 ECN 3592

Please read the following carefully before using this appliance.

Warnings and Precautions

Please ensure that all commissioning checks and initial start-up procedures have taken place.

Please ensure that the installation engineer has instructed the user how to light, safely operate and shutdown the appliance, and that the user has been made aware of the position and operation of the gas isolating cock for use in the event of an emergency.

This manual should be kept in a safe and accessible place for future reference.

This appliance is designed for professional use and must only be operated by qualified personnel.

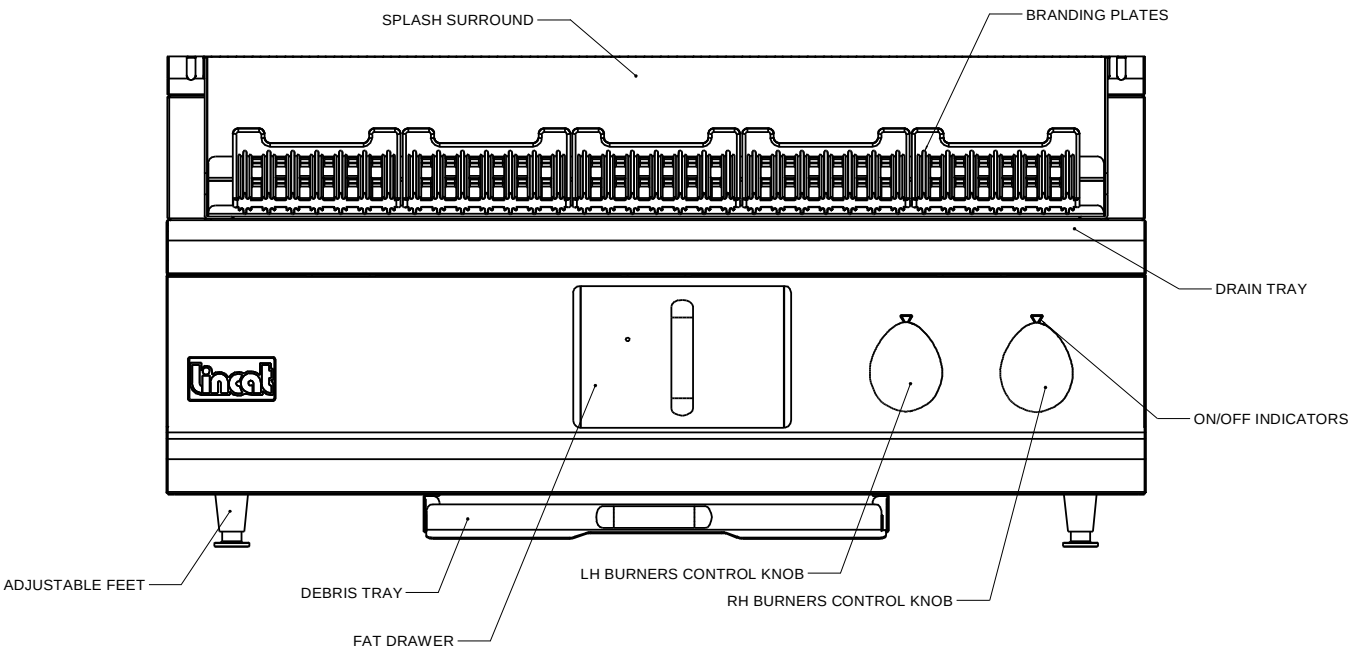
It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation. Failure to comply will invalidate the warranty.

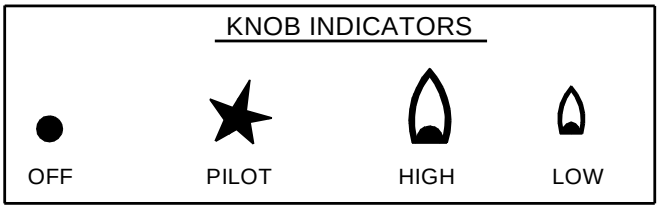
Please ensure that the appliance is serviced regularly by a competent and registered catering equipment engineer.

Whilst in operation, parts of the appliance may become hot. Please take care to avoid accidental burns. The flue outlet must not be blocked and must be kept clear at all times.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or the user.

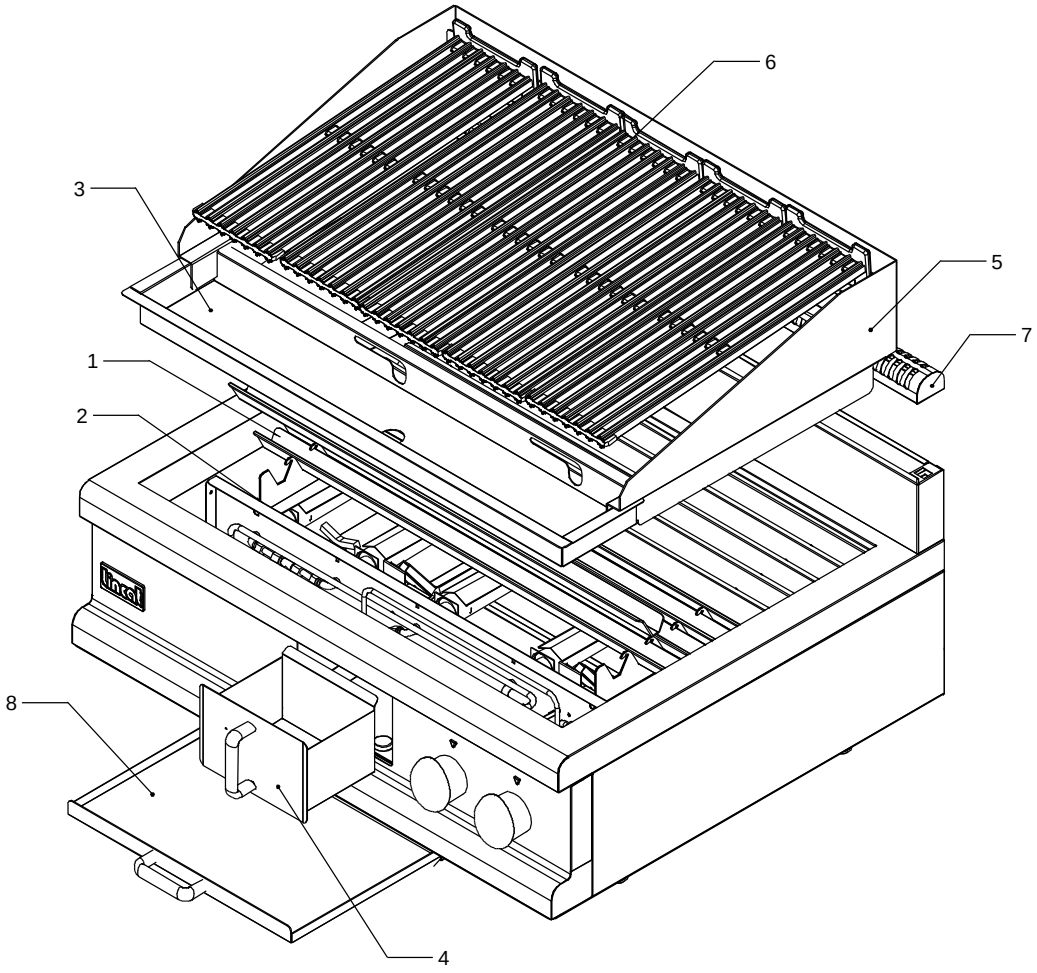
Control Panel





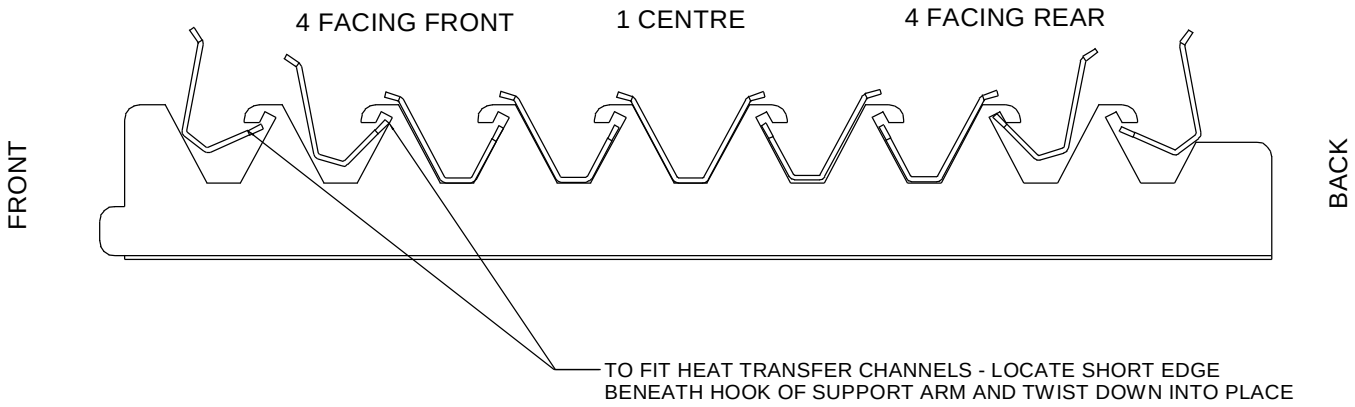
Assembly of Enclosures

Before lighting the appliance please ensure the heat transfer channels, their supports, the drain tray, fat collection drawer, splash surround, branding plates, flue top and debris tray are in the correct positions.



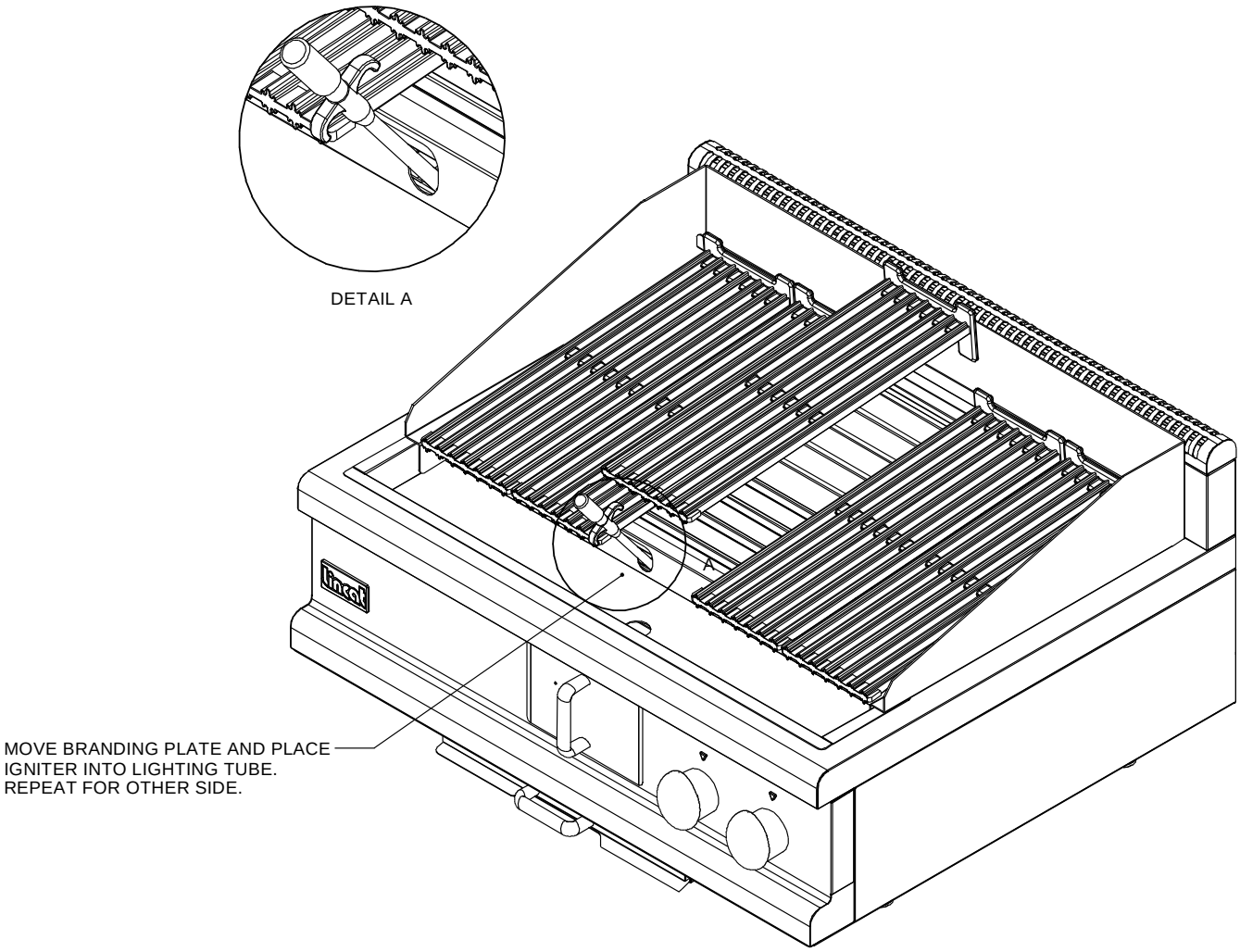
1. HEAT TRANSFER CHANNELS x 9
2. HEAT TRANSFER CHANNEL SUPPORT ARMS x 2
3. DRAIN TRAY
4. FAT DRAWER
5. SPLASH SURROUND
6. BRANDING PLATES x 5
7. FLUE TOP
8. DEBRIS TRAY

Positioning of heat transfer channels.


4 FACING FRONT
1 CENTRE
4 FACING REAR
FRONT
BACK
TO FIT HEAT TRANSFER CHANNELS - LOCATE SHORT EDGE
BENEATH HOOK OF SUPPORT ARM AND TWIST DOWN INTO PLACE

The positioning of the heat transfer channels is critical to the correct functioning of the appliance. Please follow the above diagram when fitting the heat transfer channels.

Lighting the Appliance



Please ensure that the gas isolation valve for the appliance is turned to the open position before attempting to light this unit.

1) Pass the piezo ignitor wand through the access holes in the rear of the drain tray and down the ignition guide channel until it reaches the stop point.
2) With the control knob in the OFF position, depress the control knob fully, to allow gas through to the pilot burner, hold in and turn anti-clockwise to the pilot position.
3) Slowly click the Piezo ignitor wand until the pilot is lit.
4) Keep the control knob depressed for 20 seconds to establish the pilot light.
5) Should the pilot fail to remain lit, return the control knob to the OFF position and repeat the process.
6) Repeat steps 1 –5 to light the pilot to the second set of burners.

NOTE: The OG7402 Chargrill has two sets of controls and dual pilots. Ensure that both pilots are lit before lighting the main burners. The left hand control knob controls the larger, left hand cooking zone of 3 burners which is 60% of the full grid. The right hand control knob controls the 2 right hand burners, or 40% of the grid.

7) To light the main burner, turn the control knob anti-clockwise to the high setting. **Note: On the high setting, the chargrill will take approximately 20 minutes to achieve full working temperature from cold.**

NOTE: This appliance must not be used (or left) with the control knobs positioned between the pilot position and the full on position.

8) To run the appliance on low, turn the control knob fully anti-clockwise to the LOW setting.
9) The heat input can now be adjusted between High and Low settings to give the desired working temperature.
10) Repeat steps 7 – 9 to light the second set of burners.

Warning: Never attempt to light the burners through the heat transfer fins.

Standby

Once the pilots are lit whole or part of the unit can be left on standby by leaving the control knob in the pilot position. The pilot light(s) will remain lit but the burners will be shut down.

Shutting down the appliance

To turn the appliance off completely turn the control knob(s) clockwise to the to the OFF position.

Warning: After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

Cleaning

Ensure gas supply is isolated before commencing cleaning.
After complete shut down and cooling parts of this unit can be dismantled for cleaning, in the following order: Refer to Assembly of Enclosures diagram.

Cleaning (cont)

Branding plates	x 5
Splash surround	x 1
Heat transfer channel support arms	x 9
Drain tray	x 1
Profile support arms	x 2
Fat collection drawer	x 1
Flue cover	x 1
Debris tray	x 1

All parts can be cleaned in a commercial dishwasher, with the exception of the fat collection drawer which should be washed by hand.

The unit, including burner covers and internal surfaces, can be cleaned using warm detergent solution.
Take care not to allow water or traces of detergent to remain on the burners.
Do not use abrasives
Do not use any products containing chlorine to clean stainless steel surfaces.
Do not clean the appliance using water jets.
Note: For heavy, stubborn deposits a de-greasing agent '*CARBON-OFF'* is available from Lincat upon request
Warning: Do not spray water or cleaning fluids inside the unit

NB. When branding plates are dry, lightly coat with oil.

When dry reassemble the unit in reverse order.

This appliance should be serviced and maintained regularly, according to the service instructions. Before carrying out any maintenance on this appliance, isolate from the gas supply. See "Service Information" below.

SERVICE INFORMATION

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that this appliance is serviced every 6 months by a competent gas engineer.
For help regarding the installation, maintenance and use of your LINCAT equipment, please call:

LINCAT GROUP SERVICE HELP DESK

☎ 01522 875520

AUTHORISED SERVICE AGENTS
We recommend that all servicing other than routine cleaning be carried out by our authorised service agents.
We cannot accept responsibility for work carried out by other persons.
Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.
If possible please quote the product code of the part number you require.

Work carried out under warranty will normally be undertaken only during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover:-

1) Accidental breakage or damage.
2) Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
3) Incorrect installation, maintenance, modification or unauthorised service work.

SPARE PARTS LIST

Part number	Description
BP10	Branding Plate
BU66	Burner
CO113	Copper Washer (Burner Injector)
CO128	Unequal Tee (10mm to 8mm)
CO87	Test Nipple
HA78	Handle
JE13	Burner Injector – Propane and Butane
JE31	Pilot Injector - Natural
JE32	Pilot Injector – Propane and Butane
JE46	Burner Injector – Natural
KN174	Control Knob
LE38	Adjustable Leg
LI42	Branding Plate Lifter
PG10	Governor
PI25	Pilot Assembly
SI14	Ignitor Wand
TC03	Thermocouple
TC05	Thermocouple Nut
TC06	Thermocouple Sleeve
TC24	Thermocouple Split Nut – M9
VA45	Control Valve
WA08	Fibre Washer (Burner Injector)
WB01	Cleaning Brush